



SWITCHBACK GRILLE

PLATES

SMOKED SAUSAGE BOARD 24

beer mustard / house pickles / garlic toast

BAVARIAN PRETZELS 19

tuckerman trailhead ipa cheese fondue
beer mustard / pickled vegetables

NEW ENGLAND WILD MUSHROOM TOAST 23

local mushrooms / crispy duck / shallots
sherry vinegar / cabot clothbound cheddar

POUTINE 20

crispy french fries / cheddar cheese curds
scratch gravy

BOWLS & GREENS

ADD TO ANY SALAD: CHICKEN 9, SALMON* 12

WHITE MOUNTAIN CHILI 16

top round steak / chorizo / black & white beans
cotija / chimi crostini

FRENCH ONION SOUP 16

garlic crouton / melted gruyère / crème fraîche

COCONUT CURRY 20

basmati rice / onions / bell peppers / carrots
baby heirloom tomatoes / cabbage / red curry sauce

CAESAR SALAD 16

romaine / parmigiano-reggiano / croutons / caesar dressing

SWITCHBACK SALAD 16

mixed field greens / cucumbers / red onions
heirloom cherry tomatoes / pumpkin seeds
cabot clothbound cheddar / cranberry vinaigrette

BURRATA SALAD 17

prosciutto / fig chutney / heirloom tomatoes
arugula / balsamic reduction

HANDHELDS

all handhelds are accompanied with fries, substitute mixed greens 2

GRILLED CHEESE & TOMATO BISQUE 21

muenster / gruyère / american cheese
baguette / tomato bisque

PBLT 25

low & slow pork belly / lettuce / heirloom tomato
maple aioli / sourdough

CHICKEN & BRIE 24

grilled chicken breast / creamy brie
habanero cranberry jam
applewood-smoked bacon / mixed field greens

FRENCH DIP 26

shaved top round / cheddar / crusty bread / au jus

SWITCHBACK BURGER* 26

ground chuck / cabot cheddar / lettuce / tomatoes
onions / thousand mountain dressing / bulkie roll

BLACK BEAN BURGER 23

housemade black bean burger / lettuce / tomatoes
onions / chipotle spread / bulkie roll

DESSERTS

BREAD PUDDING 12

crème anglaise / whipped cream

GIFFORD'S OF MAINE ICE CREAM 10

daily selection

SORBET 10

daily selection

Gluten-friendly bread available upon request

 gluten-friendly

 vegan

 vegetarian

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergies.

Due to high demand, to better accommodate all our guests we will be offering all seating in Switchback Grille on a 60-minute basis.
Our expert kitchen team has designed our menu to ensure timely food delivery thus not limiting your dining experience.
We thank you for your patronage and understanding.



**SWITCHBACK
GRILLE
COCKTAILS**

RASPBERRY MARTINI 20
chambord / white chocolate liqueur / vanilla vodka

THE 'OG' ESPRESSO MARTINI 20
*van gogh vanilla vodka / baileys / kahlúa
chilled espresso*

LAVENDER FRENCH 75 18
*hendrick's gin / lemon juice
lavender simple syrup / prosecco*

SMOKY MOUNTAIN HIGH 20
mezcal / lime juice / cinnamon simple syrup / aperol

BRETTON WOODS MAPLE OLD FASHIONED 20
*mount washington private selection maker's mark
bourbon / maple syrup / angostura bitters*

MAPLE IRISH CREAM 17
jameson / maple syrup / coffee / whipped cream

PEANUT BUTTER HOT CHOCOLATE 15
*skrewball peanut butter whiskey
hot chocolate / whipped cream*

ORANGE HOT CHOCOLATE 17
*dark chocolate liqueur / grand marnier / vodka
hot chocolate / whipped cream*

NUTTY SNOWMAN 16
amaretto / baileys / coffee / whipped cream

HOT BUTTERED CIDER 15
*sailor jerry spiced rum / butterscotch schnapps
apple cider / cinnamon stick*

BIG MOUNTAIN BEERS
(all 16oz unless otherwise noted)

DOMESTIC 10
*bud light / budweiser / coors light
miller lite / michelob ultra*

IMPORTED 12
guinness / corona light / stella artois

SELTZER 12
high noon / white claw

LOCAL ON TAP 10
local rotating handles

LOCAL CRAFT 12
*bretton woods 50th anniversary tuckerman kölsch
tuckerman pale ale / concord craft safe space neipa
moat czech pilsner / citizen cider
allagash white / stormalong mass appeal cider
woodstock inn pig's ear brown ale
concord craft the gov'nah double ipa*

NA BEER 10
heineken 0.0 / samuel adams just the haze ipa

WINES

The wines on this progressive wine menu are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

SPARKLING WINES

Listed from milder to stronger

	glass	bottle
LUNETTA PROSECCO BRUT, Italy, NV, 187mL		12
CHANDON SPARKLING ROSÉ, California, NV, 187mL		15
MOËT & CHANDON ROSÉ IMPÉRIAL CHAMPAGNE, France, NV, 187mL		25

WHITE WINES

Listed from sweeter to drier

CHATEAU STE. MICHELLE RIESLING, Columbia Valley, Washington	13	50
ZENATO PINOT GRIGIO, delle Venezie, Italy	15	58
CHÂTEAU D'ESCLANS WHISPERING ANGEL CÔTES DE PROVENCE ROSÉ, Provence, France	18	70
MOHUA SAUVIGNON BLANC, Marlborough, New Zealand	15	58
KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY, California	15	58
SONOMA-CUTRER RUSSIAN RIVER RANCHES CHARDONNAY, California	18	70

RED WINES

Listed from milder to stronger

MEIOMI PINOT NOIR, Monterey, Santa Barbara, Sonoma Counties, California	16	62
DECOY BY DUCKHORN MERLOT, Sonoma County, California	18	70
CATENA VISTA FLORES MALBEC, Mendoza, Argentina	15	58
FRANCISCAN ESTATE CORNERSTONE CABERNET SAUVIGNON, California	13	50
J. LOHR PURE PASO PROPRIETARY RED BLEND, Paso Robles, California	19	74
DECOY BY DUCKHORN CABERNET SAUVIGNON, Sonoma County, California	18	70

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20% gratuity will be added for parties of 6 or more.*